

Event Menus

A long table set for an event, featuring white linens, glasses, and colorful floral centerpieces. The table is set with white linens, glasses, and silverware. The centerpieces are made of colorful flowers in wooden crates. The background is a blurred outdoor setting with greenery and more tables.

OMNI TEMPE AT ASU
EVENTS MENU



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.



BREAKFAST

All plated breakfasts include freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice. Plated breakfast requires a minimum of 25 people. Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

SUNRISE CONTINENTAL

Seasonal sliced fruits and berries

Assorted breakfast pastries, butter, jam

Bagels, seasonal berry and plain cream cheeses

Fresh orange juice

Premium regular & decaffeinated Stance Coffee and Numi hot tea service

32 per person

WELLNESS BREAKFAST

Seasonal fruits *gf vg*

Granola parfait, dried fruit, local honey

Assorted breakfast cereals, whole, skim and soy milks

Croissants, assorted breakfast breads

Fresh orange, grapefruit juice

Premium regular & decaffeinated Stance Coffee and Numi hot tea service

37 per person

THE SONORAN

Cut fresh fruit, prickly pear simple syrup

Assorted breakfast pastries, butter, jam

Granola parfait, dried fruit, local honey

Cast iron frittata, squash calabacitas, pico de gallo, jalapeño-jack cheese

Fresh orange, grapefruit and cranberry juices

Premium regular & decaffeinated Stance Coffee and Numi hot tea service

42 per person

THE STANDARD

Cut fresh fruit, agave syrup

Granola parfait, dried fruit, local honey

Chef's assorted breakfast pastries, butter, jam

Farm-fresh scrambled eggs

Applewood-smoked bacon

Breakfast sausage links

Roasted skillet potatoes with sautéed onions and fresh herbs

Fresh orange, grapefruit, and cranberry juices

Premium regular & decaffeinated Stance Coffee and Numi hot tea service

49 per person

HAVASU BREAKFAST

Seasonal fruits, berries

Greek yogurt

Chef's selection pastries and breads

Potato hash bake, cheddar, fried eggs

Farm-fresh scrambled eggs

Chicken-apple sausage

Applewood-smoked bacon

Fresh orange, grapefruit, and cranberry juices

Premium regular & decaffeinated Stance Coffee and Numi hot tea service

55 per person



BREAKFAST

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TOUR OF AZ

Seasonal fruit, Tajín

Churro French toast, cream cheese glaze

Chorizo scrambled eggs

Steak and eggs

Calabacitas, egg white, queso fresco, pico de gallo, salsa verde, salsa roja, flour tortilla

Roasted skillet potatoes, green chile, Cotija

Fresh orange, grapefruit, and cranberry juices

Premium regular & decaffeinated Stance Coffee and Numi hot tea service

60 per person





ENHANCEMENTS

Chef attendant required at \$200 per chef, with one chef per 75 people and maximum of 90 minutes of service. Breakfast enhancements require a minimum of 25 people and must be an addition to a breakfast buffet. Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

OMELET & EGG STATION

Farm-fresh whole eggs, egg whites

Ham, applewood-smoked bacon, chicken sausage, chorizo

Cheddar and Monterey Jack cheese blend

Mushrooms, onions, bell peppers, tomatoes, spinach, fresh green chiles

Salsa verde, salsa roja

25 per person

SOUTHWEST FRENCH TOAST OR HOTCAKES

Seasonal berries

Pure maple syrup

Whipped sweet crème, spiced chocolate ganache

Fresh whipped butter

20 per person



POWER BREAKFAST BOWL

Soft scrambled egg, ancient grains, grilled vegetables, local arugula, crispy potatoes, apple-chicken sausage

25 per person



BREAKFAST A LA CARTE

Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. Prices are subject to 25% service charge and 8.10% state sales tax. All menus and pricing are subject to change.

CHILLED HARD-BOILED EGGS

Candied applewood-smoked bacon, smoked paprika
3 per person

ASSORTED INDIVIDUAL CEREALS

Whole, skim and soy milks
5 per person

ASSORTED ORGANIC AND NATURAL CEREALS

Whole, skim, soy and almond milks
7 per person

GREEK YOGURT PARFAIT

Greek yogurt, seasonal berries, granola
7 per person

COTTAGE CHEESE

Seasonal fruits and nuts
4 per person

BAGEL BAR

Assorted bagels, seasonal berries,
cream cheese spread
10 per person

AVOCADO TOAST

Avocado schmear, poached egg, pickled onion,
multigrain baguette
10 per person

STEEL-CUT OATMEAL

Brown sugar, pecans, mixed dried fruit,
assorted milks
8 per person

BREAKFAST SANDWICH

Scrambled eggs, sharp cheddar cheese, applewood-
smoked bacon croissant
12 per person



PLATED BREAKFAST

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CLASSIC

Scrambled farm-fresh eggs
Herbed skillet potatoes with caramelized onions
Applewood-smoked bacon
Garlic wilted greens
Premium regular & decaffeinated Stance Coffee and Numi hot tea service
40 per person

SOUTHERN EGG & HASH

Scrambled farm-fresh eggs
Herbed skillet potatoes with caramelized onions
Short rib hash with prickly pear BBQ, cornbread muffin
Garlic wilted greens
Fresh orange juice
Premium regular & decaffeinated Stance Coffee and Numi hot tea service
50 per person

SOUTHWEST CHICKEN & WAFFLE

Corn waffle, fried chicken, hatch green chile gravy, fried egg
Pickled vegetables
Herbed skillet potatoes with caramelized onions
Fresh orange juice
Premium regular & decaffeinated Stance Coffee and Numi hot tea service
45 per person

POACHED EGG & AVOCADO

Seasonal fruit smoothie shooter
Avocado toast, poached egg, pickled onion
Hash browns
Multigrain toast
Fresh orange juice
Premium regular & decaffeinated Stance Coffee and Numi hot tea service
42 per person



BREAKS

Prices are based on 30 minutes of service. Break service includes freshly brewed Stance regular and decaffeinated coffee and assorted Numi teas. Breaks requires a minimum of 25 people. Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

MORNING MARKET DISPLAY

Fresh melon bowl with local honey yogurt dip
Double-cream brie, cured meats
Hazelnut-chocolate spread, jams, whipped butter
Assorted muffins, croissants, chocolate croissants
18 per person

THE “FRESHMAN” JUICE BAR

Green juice | Spinach, kale, cucumber, apple, pineapple, ginger
Spiced root juice | Carrot, lemon, cantaloupe
Fruit juice | Berries, Arizona honey, Greek yogurt, banana, coconut milk
25 per person

RAW AND ROASTED CHOPPED VEGETABLE JAR

Cucumber, celery, red pepper hummus jar
Roasted carrot
Pita crumbs and buttermilk Ranch
18 per person

MARKET DISPLAY

Artisan cheeses, regional charcuterie, pickled vegetables
Smoked blue cheese buttermilk, goat cheese spread
Garlic naan, artisan crackers
30 per person

TEA TIME

Assorted scones and Danish, mini fruit tart, chocolate tart, lemon-poppy seed cake, jam, whipped butter
25 per person

BUILD YOUR OWN TRAIL MIX

Mixed nuts, smoked almonds, sun-dried fruits, yogurt-covered pretzels, M&M's, coconut, granola bars
22 per person



BREAKS

All breaks include freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Prices are based on 30 minutes of service. Morning break service requires a minimum of 25 people. Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

SPRING TRAINING BALLPARK

Miniature corn dogs, warm cinnamon sugar pretzels, salty Bavarian pretzels

Beer cheese sauce, mustards, sweet cream cheese glaze

Buttered popcorn

25 per person

HIGH ENERGY

Power oatmeal smoothie

Power nut mix, pistachios, smoked almonds, peanuts

Assorted energy and granola bars, Naked brand juices, Gatorade, Red Bull energy drinks

22 per person

SODA SHOPPE

French vanilla ice cream

Malt powder, chocolate syrup, whipped cream, sweet cherries

Soda water, assorted soda syrups

18 per person

SERENDIPITY SUNDAE BAR

French vanilla and chocolate Haägen-Dazs ice creams

Hot fudge, caramel sauce

Sliced fresh strawberries, crushed pineapple, maraschino cherries

Whipped cream, Southern praline pieces

21 per person

WARM COOKIES & MILK

Double chocolate chip, peanut butter, rum-soaked oatmeal raisin cookies

Local milk

18 per person



BREAK ENHANCEMENTS

Enhancements require a minimum order for two dozen. Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

À LA CARTE

Assorted Greek yogurt | 5 each

Whole seasonal fruit | 3.50 each

Kashi granola bars | 5 each

Clif and Kind power bars | 5.50 each

Power bag | Mixed nuts, seeds,
dried fruit | 6 each

Assorted candy bars | 7 each

Kettle chips | Mesquite BBQ, salted, zesty
jalapeño | 5 each

Assorted ice cream
bars | 60 per dozen

Cactus Corn, individual kettle corn | Mesquite,
prickly pear, jalapeño cheese, kettle corn,
buttered | 8 per bag

Deluxe Nuts | Mixed or individual
varieties | 50 per pound | minimum 1 pound

Chef Letti's chocolate chip cookies | 7 each



LUNCH

All lunch buffets are served with freshly brewed Stance regular coffee, decaffeinated Stance coffee, assorted Numi hot teas and iced tea. Prices based on a minimum of 25 people. Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

TEMPE DELI TABLE

DELI SALAD

Mixed baby greens, heirloom tomatoes, radish, cucumbers, carrot, agave vinaigrette

PASTA SALAD

Campanella pasta, garbanzo beans, tomato, onion, artichokes, parmesan, basil pesto vinaigrette

POTATO SALAD

Red potatoes, mayo dressing, pickled vegetables, green onions, green chili peppers

SANDWICHES

Roasted turkey club | Tomato, applewood-smoked bacon, avocado, lettuce, sourdough

Roast beef | Brie cheese, horseradish cream, crispy onions, hoagie

Italian sub | Ham, salami, lettuce, tomato, giardiniera, hoagie

Grilled vegetable wrap | Mixed greens, balsamic vinegar, mozzarella

SWEETS

Cookies and brownies

Desert citrus curd tarts

46 per person

FIT FEAST

KALE & SESAME SEED SALAD

Red cabbage, Brussels sprouts, apple, sweet peppers, golden raisin vinaigrette

CHARRED & ROASTED VEGETABLE BOARD

Asparagus, squash, tomatoes, smoked blue cheese, olive oil, herbs, lemon

GRILLED VEGETABLE PASTA SALAD

Orecchiette pasta, red pepper, pickled zucchini, grilled squash, red onion, agave & oregano vinegar dressing

ENTRÉES

Roasted salmon* | Wild rice, grilled pineapple relish

Grilled chicken* | Grain medley, grilled asparagus, chicken jus

Seared bistro steak* | Roasted fingerling potatoes, chimichurri

SWEETS

Lemon bars

Chocolate panna cotta

Assorted macarons

65 per person



LUNCH

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SOUTHWEST LUNCH SOUP

Chicken tortilla soup with avocado crema, tortilla strips

SALAD

Romaine, charred corn, chiles, Cotija, corn nuts, cilantro-lime vinaigrette

MEXICAN STREET FOOD

Carnitas (pulled pork)

Carne asada (grilled skirt steak)

Chicken tinga (braised chicken)

CONDIMENTS

Warm tortillas

Pickled vegetables

Trio of salsa | Verde, roja, pico de gallo

Borracho beans

Mexican rice

SWEETS

Spiced buñuelos

Tres leches

Alfajores cookies

65 per person

CITY MARKET LUNCH ANTIPASTI BAR

Charred lemon hummus, tabbouleh, baba ghanoush

Assorted olives, oil-cured vegetables, honey fig preserves, marinated beans, peppers, grilled naan bread

CAPRESE SALAD

Heirloom tomatoes, fresh herbs, buffalo mozzarella, EVOO

CHARRED LEAVES

Broccoli, pickled red onions, cherry heirloom tomato, crushed red pepper, shaved Parmigiano Reggiano, lemon, EVOO

ENTRÉES

Carved bistro steak* | Harissa puree

Moroccan Tagine chicken* | Cauliflower, tomatoes, olives, preserved lemon vinaigrette

Caramelized cauliflower steak* | Saffron couscous, golden raisins, almonds, olives, red pepper citrus vinaigrette

SWEETS

Fresh fruit tart

Chocolate avocado mousse

Greek yogurt panna cotta, fruit compote

75 per person



LUNCH CONTINUED

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ASU TABLE

SOUP

Black kale and bean soup

SALAD

Grilled hearts of palm salad, watermelon, radicchio, frisée, fennel, carrot, white balsamic vinaigrette

Cornbread panzanella, heirloom cherry tomatoes, cucumber, red onion vinaigrette

Roasted root vegetables, ancient grains, greens, dried fruit, burnt orange vinaigrette

ENTRÉES

Southwest rubbed ribeye, roasted poblano chimichurri

Roasted pork loin, ancho jus

ACCOMPANIMENTS

Grilled asparagus and heirloom carrots

Honey spice polenta

SWEETS

Crème brûlée tartlet

White chocolate raspberry cake

Caramel cheesecake

70 per person



PLATED LUNCH

All plated lunches are served with rolls and butter, freshly brewed Stance regular coffee, decaffeinated Stance coffee, assorted Numi hot teas and iced tea. Prices based on a minimum of 25 people. Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

SALAD | CHOOSE ONE

SEDONA CHOPPED

Romaine, bibb, blue cheese, applewood-smoked bacon, tomato, piquillo pepper, herb buttermilk dressing

CAESAR

Romaine hearts, tomato, fresh parmesan, toasted brioche, creamy lemon caesar dressing

PETITE BABY GREEN SALAD

Cherry tomatoes, cucumber, watermelon radish, carrot, goats milk feta, Tempe honey vinaigrette

ROASTED ROOT SALAD

Ancient grains, greens, dried fruit, burnt orange vinaigrette

DESSERT | CHOOSE ONE

Lemon meringue tart, strawberry-basil compote

Chocolate & caramel trifle, berry reduction

Cheesecake, seasonal fruit, prickly pear sauce

Southern red velvet cake, caramel cream cheese, chocolate sauce

Banana cream, graham cracker crust, candied applewood-smoked bacon, whiskey caramel

ENTRÉES | CHOOSE ONE

CHICKEN TWO WAYS

Confit chicken, roasted chicken breast, parsnip purée, charred asparagus, herb chicken jus

58 per person

SEA BASS

Fried Brussels sprouts, applewood-smoked bacon, sweet potato, charred orange butter

70 per person

BLACK PEPPER-BRAISED BEEF SHORT RIB

Four-cheese risotto, glazed heirloom carrot, braising jus

68 per person

ROASTED TENDERLOIN*

Whipped Yukon potatoes, baby vegetables, red wine reduction

72 per person

CHILE RUBBED CHICKEN

Butternut squash purée, buttered crushed potato, roasted corn relish, garlic gravy

62 per person

BAKED SALMON

Root vegetable hash, rosemary butter

Seasonal vegetarian entrées available v

66 per person



BOXED LUNCH

All boxed lunches are served with chips, pasta salad, whole fruit, a chocolate chip cookie and bottled water. Boxed lunches require a minimum of 25 people. Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

SANDWICHES | CHOOSE ONE

THE ITALIAN

Soppresata, capicola, Genoa salami, provolone, giardiniera, hoagie

HAM & BRIE

Arugula, caramelized onions, fig jam, wheat roll

CHICKEN CAESAR WRAP

Romaine, sliced tomato, shaved Parmigiano Reggiano, flour tortilla

ROAST BEEF

Arugula, blue cheese, caramelized onion, focaccia

TURKEY CLUB SANDWICH

Smashed avocado, pepper jack cheese, applewood-smoked bacon, lettuce, tomato, sourdough

VEGGIE WRAP

Goat cheese, roasted vegetables, quinoa, baby spinach, balsamic vinaigrette, flour tortilla

48 per person



BITES

All hors d'oeuvres require a minimum order of 2 dozen of each. Prices are subject to a 25% service charge and an 8.10% state sales tax. All menus and prices are subject to change.

COLD SMALL BITES

Petite tomato tart | Basil, ricotta, parmesan | 8 per piece

Deviled egg | Candied bacon, micro cress | 8 per piece

Heirloom tomato | Corn, burrata, ham crisp, basil | 8 per piece

Beef tartare* | Egg yolk, crispy cracker, pickled radish | 12 per piece

Shrimp ceviche | Salsa verde, cucumber, avocado, plantain chip | 10 per piece

Sweet corn crab salad | Cast iron cornbread crumble, guajillo aioli | 12 per piece

Living garden jar | Pickled carrot, white bean hummus, microgreens | 8 per piece

Tuna poke | Fresh ahi tuna, ponzu, wakame, crispy wontons | 12 per piece

Ham + melon | Iberico ham, white balsamic glaze, pink peppercorn | 10 per piece

HOT SMALL BITES

Dungeness crab cake | Remoulade, micro celery | 12 per piece

Mini sliders | Beef, applewood-smoked bacon & tomato jam, cheddar cheese | 10 per piece

Pork belly | Pickled jalepeno, crispy rice paper | 12 per piece

Mini taco | Beef, cheddar, cabbage, crema, smoked jalapeño | 10 per piece

Charred chicken satay | Prickly pear BBQ | 10 per piece

Manchego risotto arancini | Red chimichurri | 8 per piece

Candied Bacon | Sweet and spicy | 10 per piece

Buffalo cauliflower | Shaved carrots and celery | 9 per piece



CARVING STATIONS

A minimum of 3 stations must be selected (Unless added to a reception or buffet menu). Prices are based on 1 and 1/2 hours of continuous service. Prices are subject to a 25% service charge and a 8.10% state sales tax. All menus and prices are subject to change.

Carving & Action Stations Require 1 chef per 75ppl at 200 per chef.

SONORAN SPICED TURKEY

Chile Arizona honey, charred tomatillo aioli, dinner rolls

Feeds up to 30 guests

350 each

PORK LOIN

Slow-smoked spiced pork, Arizona whiskey BBQ, fennel raisin & slaw, dinner rolls

Feeds up to 30 guests

400 each

PEPPER-SEARED TUNA*

Jasmine rice, sesame roasted carrot slaw, soy reduction

Feeds up to 25 guests

650 each

ROSEMARY & GARLIC-ROASTED PRIME RIB*

Horseradish cream, caramelized onion jus, dinner rolls

Feeds up to 40 guests

675 each

BEEF TENDERLOIN*

Charred greens chimichurri, tomato chutney, dinner rolls

Feeds up to 30 guests

650 each



DISPLAY STATIONS

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DISPLAYS

IMPORTED & DOMESTIC CHEESE

Chef's selection of artisanal cheeses, dried fruits, jams, assorted nuts, gourmet cracker

30 per person

ANTIPASTO BOARD

Vegetable antipasto, cured meats, eggplant, green chile, hummus, charred pita bread

35 per person

TEMPE CRUDITÉS

Heirloom carrots, cucumber, celery, sweet baby bell peppers, cherry tomatoes, herb dipping sauce

25 per person

CHARCUTERIE BOARD

Cured + smoked meats, local jams, pickled vegetables, grain mustard, rustic breads

36 per person

CHILLED SEAFOOD ON ICE

Seasonal crab claws, jumbo shrimp, spiced cocktail sauce, seafood salad, prickly pear mignonette, lemons, tabasco, drawn butter

market price per person

SMOKED SALMON

Pickled onion, capers, cucumber, whipped goat cheese, lemon, country loaf

25 per person



CHEF ACTION STATIONS

A minimum of 3 stations must be selected (Unless added to a reception or buffet menu). Prices are based on 1 and 1/2 hours of continuous service. Prices are subject to a 25% service charge and a 8.10% state sales tax. All menus and prices are subject to change.

Carving & Action Stations Require 1 chef per 75 people at 200 per chef

STATIONS

PASTA

Penne | Bolognese | Parmesan Reggiano

Campanelle | Garlic cream sauce | chicken | peas, crimini mushrooms

San Marzano tomatoes, spinach, asiago

32 per person

SHRIMP & GRITS

Grits, blackened shrimp, country ham, white wine, lemon butter

36 per person

CHICKEN & WAFFLE

Waffle, crisp chicken, honey hot sauce, slaw, bread and butter pickles

30 per person

DESSERTS

COOKIE MONSTER BUILD-YOUR-OWN ICE CREAM SANDWICH BAR

Choice of four flavors of cookies, sprinkles, Oreo cookie crumble, assorted dipping sauces, vanilla ice cream, strawberry ice cream, chocolate ice cream

25 per person

BUILD-YOUR-OWN FRENCH WAFFLES

Nutella, bananas, strawberries, sweet mascarpone, assorted garnishes, Chantilly crème, caramel sauce, chocolate sauce, lemon curd

23 per person

CHOCOLATE CUSTARD BAR

Assorted nuts, chopped chocolate, fresh fruit, Chantilly crème and graham cracker crumble

24 per person





RECEPTION PACKAGE ONE

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DISPLAY

ARTISAN CHEESES

Chef's selection of artisanal cheeses, dried fruits, jams, assorted nuts, gourmet crackers

HORS D'OEUVRES

Deviled eggs, candied bacon

Mini slider | Beef, applewood-smoked bacon & tomato jam, cheddar

Charred chicken satay, prickly pear BBQ

CHOP CHOP

Artisan greens, cherry tomatoes, pickled red onion, aged cheddar, applewood-smoked bacon, diced cucumbers, seeds, cranberries, agave cider vinaigrette

CHILLED SHRIMP DISPLAY

Blistered sweet peppers, pickled watermelon, grilled lemon

ENTRÉES

ROSEMARY & GARLIC ROASTED PRIME RIB

Creamy horseradish, caramelized onion jus, dinner rolls

Feeds up to 40 guests

SONORAN SPICED TURKEY

Chile Arizona honey, green tomatillo aioli, dinner rolls

Feeds up to 30 guests

PORK LOIN

Arizona whiskey BBQ, fennel & raisin slaw, dinner rolls

Feeds up to 30 guests

SWEETS

S'mores tart

Cream puffs

Panna cotta, strawberry jus

150 per person



RECEPTION PACKAGE TWO

All dinner buffets are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on 2 hours of continuous service. Requires a minimum of 25 people. Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

DISPLAY STATIONS

LIVING GARDEN CHARCUTERIE BOARD

Baby leaves, heirloom tomatoes, radish, pickled baby carrots, cucumber, toasted benne seed, local cheese, pumpernickel crumble, seasonal dressing

CURED & SMOKED MEATS

Local jams, pickled vegetables, grain mustard, rustic breads

IMPORTED AND DOMESTIC CHEESE

Chef's selection of artisanal cheeses, dried fruits, jams, assorted nuts, gourmet crackers

CHEF ACTION STATIONS

PASTA STATION

Penne | with bolognese, Parmesan Reggiano

Campanelle | garlic cream sauce, chicken, cremini mushrooms

San Marzano tomatoes | spinach, asiago

SHRIMP & GRITS

Arizona grits, blackened shrimp, trinity tomatoes, country ham, white wine, lemon butter

CARVING STATIONS

PORK LOIN

Arizona whiskey BBQ, fennel raisin & slaw

BEEF TENDERLOIN*

Chimichurri, charred greens & tomato chutney

PASSED

SMOKY HEIRLOOM TOMATO VERRINE

Corn, burrata, country ham crisp, basil

GRILLED SHRIMP CEVICHE

Salsa verde, cucumber, avocado, plantain chip

CRAB CAKE

Remoulade, celery microgreens

SWEETS

Pine nut cannoli

Crème brûlée tart

White chocolate tiramisu trifle

135 per person



BUFFETS

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DESERT DINNER TABLE

BABY LEAVES SALAD

Heirloom tomatoes, radish, pickled baby carrot, cucumber croutons, buttermilk herb dressing

SOUTHERN BEAN SALAD

Pickled red onion, heirloom tomato, cucumber, haricots vert, black beans, prickly pear vinaigrette

ANCIENT GRAIN SALAD

Goat cheese, dried fruit, toasted seeds, charred blood orange vinaigrette

SOUTHWEST SPICED GRILLED CHICKEN

Quick-pickled vegetables, mustard seed caviar

HARDWOOD-ROASTED SALMON*

Jicama slaw, citrus butter

SPICED BEEF TENDERLOIN*

Demi-glace

GRILLED SQUASH

Pepita gremolata

HONEY SPICED POLENTA

Queso fresco

SWEETS

Pecan bar

Fruit cobbler

Chocolate cake

120 per person



BUFFETS CONTINUED

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MEDITERRANEAN TABLE

ANTIPASTO

Imported cheeses, oil-cured vegetables, cured meats, olives, membrillo, artisan bread

CHARRED LEAVES

Broccolini, pickled red onions, heirloom cherry tomato, crushed red pepper, shaved Parmigiano-Reggiano, lemon, olive oil

CAPRESE

Fresh mozzarella, heirloom tomato, roasted red pepper, basil, olive oil

HARISSA-SPICED GRILLED CHICKEN

FENNEL-SCENTED SALMON*

Dill yogurt sauce, pickled grapes

SEA SALT & HERB CRUSTED BEEF PRIME RIB*

Red wine demi

CAMPANELLA WITH SAN MARZANO TOMATOES

Spinach, asiago

ROASTED ASPARAGUS

Heirloom tomato, sherry vinegar, olive oil

FINGERLING POTATOES

Lemon and rosemary

SWEETS

Seasonal Cheesecake Bites

Honey Cake

Fruit tart

125 per person



BUFFETS CONTINUED

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TEMPE BBQ DINNER TABLE

THE GARDEN

Petite baby green salad, cherry tomatoes, cucumber, radish, carrot, Arizona goat cheese, local honey balsamic vinaigrette

FENNEL & RAISIN SLAW

Cider vinaigrette

THE PIT

Smoked brisket with prickly pear bbq

Slow-smoked BBQ pork, whiskey

Arizona-spiced grilled chicken

ACCOMPANIMENT

Applewood-smoked bacon & Brussels

Charred corn succotash

Green chile mac n' cheese

SWEETS

Lemon mousse cake | Raspberry sauce

Caramelized vanilla custard tart | toasted meringue

Whiskey Peach Cobber

115 per person

MESA DINNER TABLE

PORK POSOLE

Radish, cabbage, lime

MESCLUN GREENS

Tomato, jicama, pickled peppers, coriander vinaigrette

TAJÍN-SPICED CHICKEN

Salsa verde

SEA BASS VERACRUZ

Tomatoes, capers, olives, serrano peppers

RED CHILE SPICE BISTRO STEAK*

Roasted poblano chimichurri

CALABACITAS

Zucchini, chile, corn, cream

ROASTED MEDLEY OF BABY POTATOES

Sautéed sofrito

SWEETS

Mexican wedding cookie

Guava and goat cheese empanada

Spiced chocolate mousse tart

125 per person



PLATED

All plated dinners are served with rolls and butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Dinner prices include three courses - soup or salad, an entrée, then dessert. Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

Choose one starter and one dessert

SOUPS

- Arizona dried bean & chorizo | Tuscan kale
- Applewood-smoked bacon & corn chowder | pork cracklings
- Butternut Squash | burnt marshmallow | microgreens
- Pork Posole | radish, Cabbage, Lime
- Lobster bisque | charred corn, smoked tomato

SALADS

PETITE LEAVES

Heirloom tomatoes, cucumber, radish, local dairy goat cheese, Arizona honey & cane vinegar dressing

BABY GEM SOUTHERN CAESAR

Parmesan, lemon dressing, heirloom tomato, crouton, applewood-smoked bacon

CHARRED BITTER GREENS

Radicchio, endive, frisee, white bean hummus, pickled onion, smoked blue cheese, piquillo pepper, vinaigrette

HEIRLOOM TOMATO SALAD

Pearl mozzarella, cherry heirloom tomato, cucumber, arugula, aged balsamic reduction

ANCIENT GRAIN SALAD

Field greens, local goat cheese, dried fruit, toasted seeds, charred orange vinaigrette

DESSERTS | CHOOSE ONE CHOCOLATE DECADENCE

Strawberry jam, chocolate shards, vanilla bean mousse

CARROT CAKE

Pineapple coulis, dried fruit chutney, walnut tuile

MANGO CHEESECAKE

Blackberry & basil jam, graham cracker crumble, mint microgreens

BLACK FOREST BROWNIE

Whipped cream, chocolate paint, cherry relish

S'MORES

Marshmallow, graham cracker tuile, chocolate ganache



ENTRÉES

All plated dinners are served with rolls and butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Dinner prices include three courses - soup or salad, an entrée, then dessert. Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

Please select one entree.

DUO ENTRÉES

PETITE FILET & SHRIMP

Parsnip purée, charred Brussels sprouts, heirloom carrots, marble potatoes, red wine demi-glace

140 per person

ROASTED TENDERLOIN & SPICED CHICKEN

Mustard seed caviar, braised greens, ancient grain, smoky demi glace

130 per person

BRAISED SHORT RIB & PAN-SEARED SCALLOP*

Charred cauliflower, seasonal vegetable accents, Arizona honey polenta

145 per person

SPICED CHICKEN & SALMON

Charred Brussels sprouts, baby potatoes, chicken demi-glace, burnt rosemary lemon butter

125 per person

ENTRÉES

ROASTED CHICKEN

Heirloom carrot purée, roasted parsnip puree, charred Brussels sprouts, baby potato, chicken demi-glace

98 per person

SPICED CHICKEN

Mustard seed caviar, braised greens, ancient grain, agave vinigrette

95 per person

GRILLED SALMON*

Lentil cassoutlet, charred lemon & asparagus, baby vegetables

110 per person

SEARED SEA BASS*

Roasted tomatoes, charred heirloom carrot, asparagus tips, grains

125 per person

GRILLED TENDERLOIN*

Parsnip purée, charred Brussels sprouts, baby carrots, marble potatoes, red wine demi-glace

130 per person

BRAISED SHORT RIB

Charred cauliflower, seasonal vegetable accents, Arizona honey polenta

120 per person



BEVERAGES

Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change

BEVERAGES

- Stance regular or decaffeinated coffee | 95 per gallon
- Assorted Kohana canned coffee drinks | 9 per can
- Assorted Numi hot teas | 85 per gallon
- Classic black iced tea | 85 per gallon
- Fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 70 per gallon
- Assorted soft drinks | 6 per can
- Bottled water | 6 per bottle
- S.Pellegrino sparkling mineral water | 7 per bottle
- S.Pellegrino Essenza flavored sparkling mineral water | 7 per can
- Red Bull | Energy Drink or Sugarfree | 7 per can
- Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 7 per bottle
- Naked fruit juice & smoothies | 8 per bottle
- Enroot cold brew tea | 8 per bottle
- Coconut water | 7 per bottle

INFUSED WATER SELECT ONE

- Lemon-blueberry
- Strawberry-lime
- Cucumber-mint
- Grapefruit-basil
- 60 per gallon

LEMONADE | SELECT ONE

- Freshly squeezed lemonade with agave
- Lavender-thyme lemonade
- Ginger lemonade
- 68 per gallon

BEVERAGE PACKAGE À LA CARTE

- Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water
- Full day (8 hours) | 50 per person
- Half-day (4 hours) | 30 per person



BAR MIXOLOGY

Bartenders are 175 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender. Prices are subject to 25% service charge and 8.10% state sales tax. Cash bars include all service charge and tax. All menus and prices are subject to change.

Cashier is 200 per cashier for up to four hours with one cashier per bar. Additional hours are 100 per cashier. Cash bar pricing is inclusive. Cash bar sales do not apply towards food and beverage minimums.

BRANDS

CRAFT

Vodka | Tito's Handmade

Gin | The Botanist

Rum | Sailor Jerry

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Old Forester

Scotch | Johnnie Walker Red

Tequila | Milagro Silver

Cognac | Hennessy VS

CALL

Vodka | Svedka

Gin | Seagram's

Rum | Castillo

Bourbon | Jim Beam

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

BEERS | CHOOSE THREE DOMESTIC

Budweiser, Bud Light, Coors Light and Miller Lite

IMPORT/CRAFT

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Voodoo Ranger Juicy Haze IPA

HOST BAR

Craft brands | 16 per drink

Premium brands | 14 per drink

Call brands | 12 per drink

House wine | 14 per drink

Decoy wine | 18 per drink

Soft drinks | 6 per drink

Imported beers | 8 per drink

Domestic beer | 7 per drink

CASH BAR

Craft brands | 19 per drink

Premium brands | 17 per drink

Call brands | 15 per drink

Domestic beer | 10 per drink

Imported beer | 11 per drink

House wine | 17 per drink

Soft drinks | 9 per drink



BAR MIXOLOGY

Bartenders are 175 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender. Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change. All package bars include domestic and imported/craft beers, house wines, cordials, juices, soft drinks and bottled water.

OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using craft, premium or call brands to any bar.

Add 2 per person to tier price or 14 per drink

GRAPEFRUIT PALOMA

Rum, vodka or tequila | Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey | Blood orange-guava Barmalade and Omni sour

SPICY MANGO SMASH

Vodka, rum or gin | Mango-habanero Barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH

Vodka or gin | Apple-pear Barmalade, orange liqueur and Omni sour

MOCKTAILS

Add a selection of Barmalade-inspired mocktails to any bar

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

10 per drink

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin cinnamon, Omni sour and Angostura bitters

10 per drink

PACKAGES

CRAFT

One hour | 36 per person

Two hours | 54 per person

Three hours | 72 per person

Four hours | 90 per person

PREMIUM

One hour | 30 per person

Two hours | 45 per person

Three hours | 60 per person

Four hours | 75 per person

CALL

One hour | 26 per person

Two hours | 39 per person

Three hours | 52 per person

Four hours | 65 per person

BEER & WINE

One hour | 16 per person

Two hours | 27 per person

Three hours | 34 per person

Four hours | 39 per person



WINE RACK

Bartenders are 175 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender. Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

WINES

SPARKLING WINES

Campo Viejo | Spain | cava brut | 40 per bottle

Chandon | California | rosé | 75 per bottle

Chandon | California | brut | 75 per bottle

WHITE AND BLUSH

Decoy by Duckhorn | California | rosé | 65 per bottle

Hayes Ranch | California | rosé | 50 per bottle

Decoy by Duckhorn | California
| sauvignon blanc | 65 per bottle

Bulletin Place | Australia
| sauvignon blanc | 40 per bottle

Bulletin Place | Australia | chardonnay,
unoaked | 40 per bottle

Hayes Ranch | California | chardonnay
| 50 per bottle

Decoy by Duckhorn | California
| chardonnay | 65 per bottle

RED

Decoy by Duckhorn | California
| pinot noir | 65 per bottle

Hayes Ranch | California | merlot | 50 per bottle

Bulletin Place | Australia | merlot | 40 per bottle

Decoy by Duckhorn | California
| merlot | 65 per bottle

Bulletin Place | Australia
| cabernet sauvignon | 40 per bottle

Hayes Ranch | California
| cabernet sauvignon | 50 per bottle

Decoy by Duckhorn | Sonoma County, California
| cabernet sauvignon | 65 per bottle



EVENT INFORMATION

Thank you for selecting Omni Tempe Hotel At ASU for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers creative, nutritious, balanced choices designed for a positive lifestyle. Our experienced and professional catering and conference services team is available to assist you in creating a memorable experience for you and your guests.

As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

OMNI TEMPE HOTEL AT ASU GUARANTEES

The exact number of guests attending a function is due 72 business hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items. If your final count exceeds your guarantee during your event, the resort will charge for the additional guests served and add a rush surcharge.

FUNCTION SPACE AND ROOM SETS

Banquet facilities are subject to change should your guaranteed attendance increase or decrease beyond your capacity or below the threshold required for your contracted event space. The setup requirements are considered final by three business days prior to your event. Changes made within 24 hours of your event will be subject to a labor charge assessed by the hotel. Equipment needed that is above and beyond the resort's capacity to provide may be rented at an additional fee. Client setup times are subject to room availability. Please arrange your arrival time with your event manager.

OVERSET

The resort will overset up to 3% of your guarantee, not to exceed 50 seats. Any setup required beyond 3% will be subject to a labor fee assessed by the resort. Food will only be prepared for the number of guaranteed attendees provided by the client and will exclude the 3% overset number calculated by the hotel. The hotel is prepared to serve 5% over for groups of 100 or less and 3% over for groups of over 100 but will not be held responsible for service if these percentages are exceeded. Oversets include linen, china, silver, glassware and reserved seating signage only. Preset food is available for an additional cost.



EVENT INFORMATION

DECORATIONS, DECOR, EQUIPMENT & ENTERTAINMENT

All items contracted through outside vendors are the sole responsibility of the client and must be removed at the conclusion of the event. Setup and movement of said items must be handled through the vendor and/or client. A labor fee will be assessed by the hotel if said items are requested by the client to be moved and will be accommodated on a case-by-case basis based on staff availability and liability. Any events left with significant cleanup above and beyond what is expected will incur an appropriate fee assessed by the hotel. Prior to your arrival, decorations brought into the hotel must be approved by your event manager. Any use of open flame in conjunction with décor or floral arrangements is not permitted. All candles must be enclosed in glass by at least one inch. The following items are not permitted for use in event spaces with out prior approval (See your CSM for details) on hotel property: fog machines, smoke machines, sparklers, rice, birdseed, loose glitter and confetti. Any items brought onto hotel property may be removed at the discretion of the hotel if it suggests harm to guests or damage to the hotel of any kind.

DIETARY RESTRICTIONS AND SPECIAL MEALS

In an effort to better serve your guests, we require dietary requests for all plated meal functions due at the time of your guarantee. If no dietary requests are specified, the resort reserves the right to provide special meals no greater than 15% of the guarantee. Any additional special meals served above and beyond the guarantee will be charged and please allow additional time for these last-minute requests. Kosher and Halal meals may be ordered through your CSM at Market Price.

FOOD AND BEVERAGE

Omni Tempe Hotel at ASU, as a licensee, is responsible for the administration, sale, and service for alcoholic beverages in accordance with the applicable statutes of the Code of Arizona and the regulation of the Arizona Alcoholic Beverage Commission. When serving alcoholic beverages, the state minimum age will be observed. The hotel reserves the right to refuse alcoholic beverage service to any person that, in the hotel's sole judgment, seems intoxicated. No food or beverage is permitted to enter or leave the hotel by the event host or guests. Rain calls for outdoor functions must be made no later than 2:00 PM on the day of the event for evening functions. The hotel reserves the right to make the final decision on whether the function will be outdoors or indoors depending on weather conditions.



EVENT INFORMATION

ALCOHOLIC BEVERAGE SERVICE

Omni Tempe Hotel at ASU is the sole provider of any alcoholic beverage product and service. All alcoholic beverage service must be overseen by a hotel associate at the current labor fee. Guests that do not show proper identification or appear to be intoxicated will not be served. Hotel policy does not permit serving of shots or overly strong drinks at banquet events. All alcoholic beverage sales will conclude no later than 1:30 AM. Opened bottles are not allowed to be removed from the premises. Alcoholic items purchased through the hotel may not leave the premises and remain the property of the hotel.

MEAL SERVICE

Breakfast and lunch service are designed to be serviced in 90 minutes. Package breaks are not to exceed 30 minutes of service. Evening events such as dinners and receptions will be available for up to two hours of service.

Breakfast menus must start service by 10:00 AM. Lunch menus must start service by 2:00 PM. Dinner service must start by 8:00 PM. Events starting later than the designated times may incur an additional charge.

Standard buffets require a minimum count of 25 people at the full menu price. Please see your event manager for special accommodations for groups under 25 people. Receptions require a minimum of four total stations. Singular stations may not be ordered in lieu of a full meal service. All stations must be guaranteed for a minimum of 80% of your expected attendance.

Due to health regulations and quality concerns, items from buffets may not be served at a later time and cannot be served for more than three hours total.

Events beginning before 6:00 AM and after 10:00 PM will be assessed 20% additional fee. All menus are subject to revision based on ingredient availability or seasonality.

The hotel requires the client to provide and distribute meal indicators for plated meals with multiple options. Events that contain the reception and main event in the same event space must complete the reception portion in one hour or less.



EVENT INFORMATION

CUSTOM MENUS

Our catering and culinary experts are specialists in creating customized solutions for your event. Items that are created outside the published menus will not be subject to any contracted discount and may incur an additional charge.

OUTDOOR EVENTS

Weather backup space must be determined and decided upon six hours prior to the start of your event and 12 hours prior for events beginning before noon. In the event that the weather backup space is used within the six-hour window, a labor fee may be assessed by the hotel. If a weather backup space is offered and not utilized, the resort is not responsible for delays in service or quality of food and beverage due to weather conditions.

NOISE CURFEW

All outdoor events must cease music and excessive noise by 10:00 PM. Events may continue beyond the 10:00 PM limit but without excessive noise.

SCHEDULING

Client agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as indicated. Starting at 30 minutes after the contracted event end time, the hotel may assess an increased fee depending on the size and location of your event.

PERSONAL ITEMS LEFT ON SITE

You will be responsible for taking all your personal items with you at the conclusion of your program. This hotel will not assume or accept any responsibility for damages to or loss of any merchandise or articles left at the hotel prior to, during, or following any event. Items found by hotel associates will be turned in immediately to in-house loss prevention (security) to be retrieved by the original owner. The hotel will not store decor items overnight. All items left behind will be discarded by the banquet team.

PROPERTY DAMAGE

As a client, you are responsible for any damage to any part of the hotel during the period of time that you, your attendees, employees, independent contractors, or other agents occupy the resort. The resort does not permit the affixing of anything to walls, floors, or ceilings without prior approval.



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